



A LET THE GOOD TIMES ROLL AT NOLA

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NOLA brings a new premium whiskey and craft beer experience entwined with southern hospitality to Adelaide. Short for 'New Orleans Louisiana', NOLA's inspiration is obvious, and it emerges in the old stables on **Vardon Avenue in the East End**. We're talking old; they were originally built in 1903. Initially used as a stable, it was then used as storage for fresh produce markets but has since been left generally derelict.

It wasn't until the four mates **Oliver Brown, Josh Talbor, Alex Marschell** and **Matt Orman** got together and decided to start a bar. With a love of craft beer and whiskey, the concept was complete with Oliver's inspirations from travelling through New Orleans. There's a neon sign on the upper level, which says "*Laissez les, bontemps rouler*" French for "Let the good times roll", completely summing up what NOLA's is all about.

CLIQUE

☀ 28° 🔍 ☰





Through the collaborative design work of **Matiya Marovich** of **Sans-Arch Studio**, the one behind the amazing fit-out of Gondola Gondola, NOLA's character was carefully articulated. The dual level floor takes place with the bar, kitchen and booth seating on the ground level, bar tables, stools and a stage for live music upstairs. Back to the bar, that's where the action is. Sixteen golden taps finished with wooden levers. There's even an infuser to complete the setup.

These taps were made the talk of the town when the guys behind NOLA started a crowd-funding campaign, *Tipping for Taps*. Traditionally, brewing corporations would pay for tap space locking out venues from choosing what gets poured. The crowd-funding campaign set to change all that, it raised money to take complete ownership over the taps and therefore keep their independence to choose what was poured. The result, those 16 taps now pour a rotating list of Australian craft beers.



The impressive craft beer selection is equally matched with the selection of whiskeys, nothing

short of 70 in fact. It's not the sheer number that is impressive, diversity is king here. Small batch regional types from America and Australia with prospects of international labels from Scotland and even Japan being introduced.

Finally the food, much like the brews on tap, the food will be on a rotating menu with a central theme of creole and Cajun. The cuisine is derived from the cultures that convergence that occurred in Louisiana during its history as a trading port. Generally known as a blend of French, Vietnamese, German, Spanish, Italian, Irish, West African and even Native American cooking. Put simply, its astounding, full flavours, great textures and all executed to a point where it just becomes moreish. With so much emphasis made on the drinks, the food will gladly stand on it's own against any of Adelaide's established food vendors.

They'll be busy, no doubt about it. With Adelaide's growing desires for boutique diversities, NOLA will be a name at the centre of it all.

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Photography by Duy Huynh